

A couple is sitting on a black lounge chair in the foreground. The woman is wearing a brown jacket and white sunglasses, and the man is wearing a grey sweater and dark sunglasses. They are both smiling and looking towards the camera. In the background, there is an outdoor restaurant with several tables set with white tablecloths and chairs. A large white umbrella is visible. The sky is dark with stars, suggesting a night setting. The overall atmosphere is modern and sophisticated.

# ATURA

Blacktown

## EVENT PACKAGES

ENQUIRIES

Atura Blacktown  
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[aturahotels.com](http://aturahotels.com)

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# DAY DELEGATE

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AVAILABLE FOR A MINIMUM OF 15 DELEGATES

## THE APPRENTICE

\$69 per person

### ARRIVAL

Brewed coffee | T2 teas

### MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Assorted juices

### LUNCH

Sandwich assortment | brioche | sourdough  
Sweet treat  
Sliced seasonal fruit  
Soft drinks

### AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Assorted juices

## SUITED UP

\$79 per person

### ARRIVAL

Brewed coffee | T2 teas

### MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Assorted juices

### BUFFET LUNCH

Platter antipasto | mezze  
Chef's selection | TWO fresh market salads  
Chef's selection | TWO mains  
Chef's selection | TWO sides  
Sliced seasonal fruit  
Sweet treat  
Australian cheese board | muscatels | lavosh | nuts | seeds  
Soft drinks

### AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Assorted juices

### UPGRADES:

Sliders | pork | beef - \$6 per person  
Gourmet pizza - \$5 per person  
Soup | seafood chowder - \$4 per person

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# DAY DELEGATE

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AVAILABLE FOR A MINIMUM OF 15 DELEGATES

## THE PROFESSIONAL

\$86 per person

### ARRIVAL

Barista espresso coffee | T2 teas

### MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Smoothies

### BUFFET LUNCH

Platter antipasto | mezze  
Chef's selection | THREE fresh market salads  
Chef's selection | THREE mains  
Chef's selection | THREE sides  
Sliced seasonal fruit  
Sweet treat | TWO options  
Australian cheese board | muscatels | lavosh | nuts | seeds  
Soft drinks

### AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Milkshakes

## THE TYCOON

\$89 per person

### ARRIVAL

Barista espresso coffee | T2 teas

### MORNING TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Smoothies

### BARBEQUE BUFFET LUNCH

Chef's selection | THREE fresh market salads  
Slow-roasted sirloin | pork & fennel sausages | peri peri chicken  
Honey-roasted pumpkin | rosemary potatoes | buttery green beans  
Chef's selection | dessert & pannacotta  
Sliced seasonal fruit  
Sweet treat | TWO options  
Australian cheese board | muscatels | lavosh | nuts | seeds  
Soft drinks

### AFTERNOON TEA

Chef's selection | ONE sweet | ONE savoury | ONE healthy  
Brewed coffee | T2 teas selection  
Milkshakes

### UPGRADES:

Sliders | pork | beef - \$6 per person  
Gourmet pizza - \$5 per person  
Soup | seafood chowder - \$4 per person

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# PLATED DINING

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AVAILABLE FOR 25 GUESTS OR MORE

2 COURSE | \$55 per person

3 COURSE | \$68 per person

## ENTRÉE

Caesar salad | baby cos | browned corn | pangrattata | grana padano  
Calamari fritti | garlic aioli | petite herb salad | baby capers  
Popcorn prawns | baby leaf salad | yuzu wasabi dressing | pickled cucumber | black sesame  
Butternut pumpkin ravioli | wild mushrooms | gorgonzola | pinenuts | pangrattata  
Cheeseburger dumplings | secret sauce | pickles | tomato dust

OPTIONAL: Caprese salad | heirloom tomatoes | buffalo mozzarella | white balsamic | brioche crumble (+\$5 per person)

## MAIN

Beef fillet | potato gratin | broccolini | oven roasted tomatoes | peppercorn jus  
Twice-cooked pork belly | braised red cabbage | creamy garlic mash | apple compote  
Sous vide chicken | sweetcorn puree | baby broccoli | smoked speck | sorrel  
Slow-cooked lamb shank | creamy potato mash | fresh peas | caramelised onion jus  
Crispy skin barramundi | potato puree | olive dust | sauce veirge

## DESSERT

Sticky date pudding | butterscotch sauce | double cream | pistachio praline  
Chocolate fudge brownie | chocolate ganache | candied walnuts | raspberry cream  
Vanilla meringue | double cream | lemon curd | forest berries | raspberry dust | lemon balm  
Apple and rhubarb crumble tart | strawberry | coconut crumble | mint  
Baked berry cheesecake | mixed berries | raspberry sauce | baby mint

OPTIONAL: Cheese platter | double brie | vintage cheddar | dynasty blue | dried fruit and nuts | lavosh (+\$5 per person)

Brewed coffee | T2 Teas

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# BUFFET

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AVAILABLE FOR 25 GUESTS OR MORE  
\$200 SURCHARGE APPLIES FOR GROUPS OF 24 OR LESS

\$55 per person  
\$60 per person served communal family style

## ENTRÉE

Artisan bread selection  
Antipasto platter | imported & local | house made dips |  
oven dried tomatoes | marinated olives

## MAIN Salads

Creamy potato salad | bacon | mustard  
Baby leaf salad | white balsamic  
Greek salad | fetta | pitted black olives  
Southwest chipotle coleslaw | fresh baby herb

### From the garden *select ONE*

Vegetable lasagna | basil napolitana sauce  
Ravioli | butternut pumpkin | wild mushroom | gorgonzola | pine nuts  
Napolitana spaghetti | fresh basil | grana padano

### From the paddock *select ONE*

Braised lamb shank | red wine jus  
Slow roasted sirloin | forest mushroom jus  
Peri peri chicken | garlic yoghurt

### From the sea *select ONE*

Cone bay barramundi | tomato veirge  
Fritto misto calamari & prawn | roast garlic aioli  
Crispy skin salmon | lemon vinaigrette

### On the side *select TWO*

Thick-cut chips | chipotle aioli  
Broccolini | toasted walnuts | garlic oil  
Creamy mash | confit garlic  
Rosemary baby potatoes | sour cream and chives  
Pumpkin | sweet potato | honey roasted | dukkah

## DESSERT

Chef's selection: gateaux | cakes | pastries  
Brewed coffee | T2 teas

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# BARBEQUE BUFFET

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AVAILABLE FOR 25 GUESTS OR MORE

\$45 per person

## ENTRÉE

Artisan bread selection

Antipasto platter | imported & local | house made dips | oven dried tomatoes | marinated olives

## MAIN

### From the garden

Creamy potato salad | bacon | mustard

Baby leaf salad | white balsamic

Greek salad | feta | pitted black olives

Southwest chipotle coleslaw | fresh baby herbs

### From land & sea

Grilled scotch fillet steak | red wine jus

Peri peri chicken | garlic yoghurt

Marinated fish fillets | lemon | fresh baby herbs

### On the side

Roast baby potatoes | sour cream | chives

Pumpkin | sweet potato | honey roasted | dukkah

## DESSERT

Chef's selection: gateaux | cakes | pastries

Brewed coffee | T2 teas

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# CANAPÉS

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AVAILABLE FOR 20 GUESTS OR MORE

ONE HOUR | four items | seven pieces per person | **\$20** per person

TWO HOUR | seven items | ten pieces per person | **\$35** per person

## THE COOL LIST

Mini chicken Caesar | fennel and egg remoulade | charcoal croutes  
Tomato and basil bruschetta | grana padano | balsamic reduction  
Smoked salmon | chives | crème fraiche | blini  
Slow-roasted beef | beetroot relish | brioche  
Sydney rock oysters | natural | cucumber mignonette

## THE HOT LIST

Chicken yakitori | teriyaki | black sesame  
Caramelised onion tart | goats cheese | baby basil  
Tempura garlic prawns | spicy mayo  
Salt and pepper calamari | lemon aioli  
Vietnamese spring rolls | house-made chilli caramel  
Southern fried chicken lollipops | chipotle maple BBQ  
Cheeseburger dumplings | special sauce | pickles | tomato dust  
Deep fried mac 'n' cheese | hickory smoked BBQ sauce

## SUBSTANTIALS

**\$7.50 per item**

Roadhouse slider | American cheddar  
Pulled pork slider | Southwest coleslaw  
Southern fried chicken slider | chipotle coleslaw | charcoal brioche | coriander  
Fish and chips | lemon | pea puree  
Spinach and pumpkin salad | pine nuts | fetta

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# BREAKFAST MENUS

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## LIGHT BITES

\$16 per person

Danish pastry assortment  
Croissant | smoked ham | mini Swiss cheese  
Seasonal fruit | yoghurt  
Brewed coffee | T2 teas

## CONTINENTAL

\$18 per person

Cereal selection | toasted muesli  
Seasonal fruit  
Danish pastry assortment | croissants | mini muffins  
Preserves | spreads | butter  
Yoghurt selection  
Fruit juice selection  
Brewed coffee | T2 teas

## HEALTHY START

\$25 per person

Frittata | spinach | pumpkin | fetta | tomato chutney  
Bircher muesli | toasted coconut | seeds  
Thick-cut fruit bread | preserves  
Breakfast smoothie  
Fruit juice selection  
Brewed coffee | T2 teas

## 'THE WORKS'

\$28 per person

All continental breakfast items plus:  
Smoked bacon  
Rosti | potato | zucchini  
Slow roasted tomatoes | herbs  
Baked beans | feta | thyme  
Scrambled free-range eggs | chives  
Chicken chipolata sausages  
Brewed coffee | T2 teas



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# BEVERAGE PACKAGES

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## STANDARD

2HRS | **\$32** per person  
3HRS | **\$39** per person  
4HRS | **\$46** per person  
5HRS | **\$53** per person

### PACKAGE INCLUDES

Goodwyn Brut Cuvee  
Wolf Blass Sauvignon Blanc  
Wolf Blass Shiraz  
Tooheys New  
Tooheys Extra Dry  
Hahn Light  
Soft drink  
Juice

## PREMIUM

2HRS | **\$39** per person  
3HRS | **\$46** per person  
4HRS | **\$53** per person  
5HRS | **\$60** per person

### PACKAGE INCLUDES

Premium Sparkling  
Premium White Wine  
Premium Red Wine  
Heineken  
Peroni Leggera  
Crown Lager  
Soft drink  
Juice

### OPTIONAL

Welcome cocktail | \$10 per person